



House focaccia, saltbush, buttermite	4ea
Appellation oyster, lemon myrtle vinegar, finger lime	35 ½ dozen / 65 Dozen
Gilda, octopus, sunrise lime, perelló olive, guindilla, sun dried tomato	10ea
Eggplant taco, tomato picalilli, sumac onion, macadamia feta, coriander	12ea
Panisse, sandalwood nut, jalepeño feta, fine herbs	10ea
Prawn bun, fermented chilli mayo, lettuce	20ea
Spiced cabbage, smoked creme fraiche	20
Kingfish collar, jerk spice, pickled eggplant, red cheddar	22
Beef tartare, smoked beef fat mayo, sesame oil, cornichon, finger lime	35
Lemon risotto, black olive, pickled zucchini, lemon myrtle	34
Barramundi, caramalised miso, shallot oil	49
Pork chop, peach + Davidson plum, sage	45
250g wagyu flank, native butter	59
1.1kg tomahawk, native butter	170
Roast potatoes, crème fraiche, chive oil, dill	15
Sugar snaps, asparagus, Meredith's goat's feta, taragon + shallot oil, almond	15



## SET MENU

\$85 PER PERSON

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### ADD ON

Prawn bun, fermented chilli mayo, lettuce 20

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Appellation oyster, lemon myrtle vinegar, finger lime

Gilda, octopus, sunrise lime, perelló olive, guindilla, sun dried tomato

Panisse, sandalwood nut, jalapeño feta, fine herbs

Spiced cabbage, smoked crème fraîche

Kingfish collar, jerk spice, pickled eggplant

Barramundi, caramalised miso, shallot oil

or

Pork chop, peach + Davdidson plum, sage

Roast potatoes, crème fraîche, chive oil, dill

Sugar snaps, asparagus, Meredith's goat's feta, tarragon + shallot oil, almond

Caramel tart, sour apple sorbet



VEGETARIAN / VEGAN MENU

\$60 PER PERSON | MINIMUM 2 PEOPLE

House focaccia, saltbush, bush dukkah

Eggplant taco, tomato picalilli, sumac onion, macadamia feta, coriander

Spiced cabbage, hummus

Lemon risotto, black olive, pickled zucchini, lemon myrtle

Sugar snaps, asparagus, macadamia feta, taragon + shallot oil, almond

Rosella granita, almond sorbet